

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of the Claims:

1-12. (Cancelled).

13. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly-administering to that person a food composition having a branched α -glucan, wherein the branched α -glucan has having an average molar weight of at least 10^5 Da and having has a degree of branching of at least 8%, wherein the α -glucan comprises reutran, and wherein the food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of the person.

14. (Cancelled).

15. (Previously Presented) The method according to claim 19, wherein the α -glucan has a degree of branching of at least 10%.

16. (Previously Presented) The method according to claim 19, wherein the α -glucan has an average molar weight of between $5 \cdot 10^5$ and 10^8 Da.

17. (Previously Presented) The method according to claim 19, wherein the α -glucan contains $\alpha(1,4)$ and $\alpha(1,6)$ linkages.

18. (Previously Presented) The method according to claim 19, wherein the α -glucan is non-ionic.

19. (Currently Amended) A method according to claim 13 of inducing satiety and satiation in a person in need thereof, comprising repeatedly-administering to that person a food composition having a branched α -glucan, wherein the branched α -glucan has having an average molar weight of at least 10^5 Da and having has a degree of branching of at least 8%, wherein the α -glucan is produced by enzymatic glucosyl transfer from sucrose, and wherein the

food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of the person.

20. (Previously Presented) The method according to claim 34, wherein the α -glucan is used in a concentration of 1-10 % (by weight).

21. (Currently Amended) The method according to claim 13, wherein the food composition further comprises α -glucan is combined with a protein.

22. (Previously Presented) The method according to claim 21, wherein the protein is a processed milk or soy protein.

23. (Previously Presented) The method according to claim 13, wherein an aqueous solution of 7.5 wt.% of the α -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.

24. (Previously Presented) The food composition according to claim 29, wherein the at least one α -glucan has a degree of branching of at least 10%.

25. (Previously Presented) The food composition according to claim 29, wherein the at least one α -glucan has a degree of branching of at least 12% up to 24%.

26. (Previously Presented) The food composition according to claim 29, wherein the at least one α -glucan contains at least 8% of 1,4,6-linked anhydroglucose units.

27. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8% and comprises reuteran, and wherein the food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of a person.

28. (Cancelled).

29. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8%, wherein the food composition is a liquid composition, and wherein the food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of a person.

30. (Cancelled).

31. (Cancelled).

32. (Previously Presented) The food composition according to claim 29, wherein the at least one α -glucan is produced by enzymatic glucosyl transfer from sucrose.

33. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8%, and wherein the at least one α -glucan contains α (1,3) and α (1,6) linkages, and wherein the food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of a person.

34. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a liquid composition containing at least one branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%, and wherein the liquid composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of a person.

35. (Previously Presented) The method according to claim 34, wherein the liquid composition contains reuteran.

36. (Previously Presented) The method according to claim 34, wherein the at least one α -glucan contains α (1,3) and α (1,6) linkages.

37. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof comprising ~~repeatedly administering to that person a~~ food composition having a branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%, wherein the α -glucan contains $\alpha(1,3)$ and $\alpha(1,6)$ linkages, and wherein the food composition has a texture that remains substantially unchanged by adding the α -glucan until the food composition enters a stomach of a person.

38. (Previously Presented) The method according to claim 37, wherein the α -glucan has a degree of branching of at least 10%.

39. (Previously Presented) The method according to claim 37, wherein the α -glucan has an average molar weight of between 5×10^5 and 10^8 Da.

40. (Currently Amended) The method according to claim 37, wherein the ~~α -glucan is combined with~~ food composition further comprises a protein.

41. (Previously Presented) The food composition according to claim 27, wherein the food composition is a liquid composition.

42. (Previously Presented) The food composition according to claim 33, wherein the food composition is a liquid composition.

43. (Previously Presented) The food composition according to claim 33, wherein the α -glucan has a degree of branching of at least 10%.

44. (Currently Amended) The method according to claim 13, wherein satiety and satiation are induced while lowering the a caloric content.

45. (Currently Amended) The method according to claim 13, wherein satiety and satiation are induced while lowering the a glycemic index.

46. (Previously Presented) The method according to claim 13, wherein the α -glucan is administered in amounts of between 5 and 50 g per day.